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## COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS.

U. S. DEPARTMENT OF AGRICULTURE  
AND STATE AGRICULTURAL COLLEGES  
COOPERATING.

STATES RELATIONS SERVICE, OFFICE OF  
EXTENSION WORK, NORTH AND WEST,  
WASHINGTON, D. C.

### SUGGESTIONS FOR ORGANIZATION OF MOTHER-DAUGHTER HOME CANNING CLUBS.

#### AGE REQUIREMENTS.

Daughters, 10 to 18 years, inclusive.  
Mothers, no age requirement.

#### CLUB PROJECT.

The club project interest is to be confined entirely to the canning of fruits and vegetables. These fruits and vegetables may be grown by the club members—the mother-daughter team—or by some one else and purchased for canning purposes. The work of this project is designed especially to teach better methods of home canning and to help the average home to utilize the waste products of farm, orchard, and garden. In addition to this, it will be possible to purchase oftentimes at the local markets some fruits and vegetables in bulk at a very low price, which will make it possible to get these products, and thus insure for the family a larger and better winter supply of fruits and vegetables.

#### DEFINITE OBJECTS OF CLUB.

1. To cultivate closer cooperation between mother and daughter in home interests and activities.
2. To teach economy and thrift in connection with the home and food products available to that home.
3. To teach better methods of home canning and the use of labor-saving devices.
4. To encourage the utilization of all by-products and surplus fruits and vegetables.
5. To encourage the average home to have a liberal supply of fruits and vegetables for the entire year—a balanced ration for winter months as well as for the summer months.
6. To suggest methods of correlating the home-canning interests with the work of the school as especially related to the subjects of agriculture and home economics.
7. To furnish helpful instruction for the direction of the girls, working in cooperation with the mothers in the home during idle hours and vacation periods.
8. To furnish, through the projects of home canning, an easy approach to the study of other home interests and problems.

#### WHERE TO SECURE INSTRUCTION.

From the State Agent in Charge of Boys' and Girls' Club Work, State College of Agriculture, or Office of Extension Work, Northern and Western States, U. S. Department of Agriculture, Washington, D. C.

**AVAILABLE INSTRUCTION FROM U. S. DEPARTMENT OF AGRICULTURE.**

Farmers' Bulletin 203. Preserves and jellies.

Farmers' Bulletin 521. Canning of tomatoes.

Special club instruction:

- NR-22. Tinning, capping, and soldering for the home.
- NR-23. Canning of windfall and cull apples.
- NR-24. General recipes for home canning of vegetables and fruits.
- NR-34. Canning of soups.
- NR-37. Special recipes for fruits and vegetables.

**BASIS OF AWARD.**

	Per cent.
1. Quality and variety of canned products.....	20
2. Quantity of canned products.....	20
3. Appearance of canned products.....	20
4. Profit on investment.....	20
5. Records or story of home-canning work.....	20
Total score.....	100

The basis of award is suggested, not only to guide the judges or referees in the awarding of honors, in local, district, and State club festivals and fairs, but for the awarding of prizes, premiums, etc., and more especially for the basis upon which school credit can be given for the canning work as a home project in connection with the requirements and studies in home economics for the public schools.

**GENERAL REQUIREMENTS.**

1. Attend when possible all canning demonstrations, special meetings called by State, district, or local leaders in the interest of the Mother-Daughter Home Canning Club.
2. Both mother and daughter must agree to be members of the local club and attend and participate in discussions and programs as far as possible.
3. Follow carefully the instructions, especially those related to the use of containers, canning equipment, recipes, grading products before canning, proper use of the 4-H brand labels, and methods of marketing canned products.
4. Keep an accurate account of all items of expense, receipts, observations, and experiments in connection with the home-canning work. (See report blank for instructions.)
5. Make an exhibit of at least 10 varieties of canned products at some district, county, or State club festival or fair.
6. Fill out the regular canning report blank with pen and ink and forward the same, correctly signed and attested, to the local leader in charge of the county-club work, State agent in charge of club work at the State college of agriculture, or, in case there is no State leader, to the Office of Extension Work, Northern and Western States, U. S. Department of Agriculture, Washington, D. C.
7. Give a written account of how you conducted the canning work during the season.

*State Agent in Charge of Club Work,  
U. S. Department of Agriculture.*

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